

AMENDMENTS TO THE SPECIFICATION

Please amend the specification as follows:

[0016] As noted above, the invention relates to a round item of frozen confectionery, preferably one obtained by extrusion-forming, that has an even roundness ~~generated by and~~ can have any form of revolution. It essentially lacks an apex, rough edges and forming tool marks, and has a good cohesion, preferably of greater than 95%. The cohesion is expressed as the percentage ratio between the height of the item just before hardening and that at the outlet of the extrusion nozzle. Thus, a cohesion greater than 95% according to the invention means that the deformation of the item does not exceed 5%.

[0030] In Fig. 3, the portions or balls 3 of ice-cream are arranged in the cells 4 in line in strips 7 made of thermoformed plastic material, each strip 7 containing, e.g., six balls 3. These strips 7 are covered with the cover 8 thermoformed from a translucent plastic material. The cover 8 is locked onto the strip 7 in a known manner, for example by means of a member such as a resilient tongue 17 or flap located inside each end face of the cover 8 and which fits into a complementary recess 18 outside each corresponding end face of the strip 7. It is possible to have for example three strips 7 in parallel lines, respectively containing balls of chocolate-, vanilla- and praline-flavored ice-cream or respectively vanilla-flavored balls with red fruits and with lemon, placed in a cardboard outer packaging case or box ~~which is not shown~~ 19. In this case, it is clear that for placing in boxes, it is necessary to allow for the separation of the lines of strips, and then their convergence into three lines, which may be produced by mechanical devices in a known manner.